

AMENDMENTS TO THE CLAIMS:

Claims 1, 4-8, and 12-16 are canceled without prejudice or disclaimer. Claims 18-36 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-17 (Canceled).

Claim 18 (New). A method of producing a glycosaminoglycan, comprising

(a) fermenting a *Bacillus* cell to produce a fermentation broth comprising the glycosaminoglycan;

(b) adding a divalent salt to the fermentation broth in order to flocculate the *Bacillus* cell and adjusting the pH of the fermentation broth to a pH between 7.5 and 8.5;

(c) after step (b), removing the *Bacillus* cell and/or high molecular weight contaminants; and

(d) after step (c), recovering the glycosaminoglycan.

Claim 19 (New). The method of claim 18, wherein the glycosaminoglycan is a hyaluronic acid.

Claim 20 (New). The method of claim 18, wherein the glycosaminoglycan has a molecular weight of 700 to 15,000,000 daltons.

Claim 21 (New). The method of claim 18, wherein the divalent salt is a calcium salt and/or a magnesium salt.

Claim 22 (New). The method of claim 18, wherein the divalent salt is calcium chloride.

Claim 23 (New). The method of claim 18, wherein the divalent salt is added at a concentration of 0.1-25 g of divalent salt per gram of dry mass of the *Bacillus* cell.

Claim 24 (New). The method of claim 18, wherein the divalent salt is added at a concentration of 0.5-8 g of divalent salt per gram of dry mass of the *Bacillus* cell.

Claim 25 (New). The method of claim 18, wherein the divalent salt is added at a concentration of 0.5-3.5 g of divalent salt per gram of dry mass of the *Bacillus* cell.

Claim 26 (New). The method of claim 18, wherein the *Bacillus* cell is removed by filtration.

Claim 27 (New). The method of claim 18, wherein in step (b), the pH of the fermentation broth is adjusted prior to adding the divalent salt to the fermentation broth.

Claim 28 (New). The method of claim 18, wherein in step (b), the pH of the fermentation broth is adjusted simultaneously with adding the divalent salt to the fermentation broth.

Claim 29 (New). The method of claim 18, wherein in step (b), the pH of the fermentation broth is adjusted after adding the divalent salt to the fermentation broth.

Claim 30 (New). The method of claim 18, further comprising diluting the fermentation broth is diluted with water before, simultaneously or after the addition of the divalent salt.

Claim 31 (New). The method of claim 30, wherein the fermentation broth is diluted with 100-500% (w/w) water.

Claim 32 (New). The method of claim 31, wherein the fermentation broth is diluted with 100-400% (w/w) water.

Claim 33 (New). The method of claim 18, further comprising heating the fermentation broth to a temperature between 30°C and 60°C.

Claim 34 (New). The method of claim 18, further comprising adding one or more other flocculating agents to the fermentation broth.

Claim 35 (New). The method of claim 18, further comprising adding activated carbon to the fermentation broth.

Claim 36 (New). The method of claim 18, further comprising purifying the glycosaminoglycan after step (e).